

# CATERING MENU 1

## **STARTERS**

### **ONION BHAJI**

World famous snack of spicy onions deep fried in a coating of gram flour batter, until golden brown.

### **VEGETABLE SAMOSA**

Triangular shaped pastry pockets, deep fried. Available with a choice of fillings: minced lamb or vegetables.

## **MAIN DISHES**

### **CHICKEN TIKKA MOSALLA (mild)**

The all time favourite dishes invented by a world famous but unknown British Curry Chef in the early 70's as a way of exploiting his already popular chicken tikka. We present our own exclusive recipe

### **LAMB ROGAN JOSH (medium)**

The dish acquired its name from the rich red appearance, which in turn is derived from ghee fried tomatoes and paprika.

### **CHICKEN TIKKA JALFREZI (slightly hot)**

Barbequed chicken cooked in a spicy sauce with chopped onions, Green peppers and fresh green chillies.

## **SIDE DISHES**

### CHOICE OF ANY 2 SIDE DISHES

MIXED VEGETABLE CURRY

SAAG ALOO (spinach & potatoes)

CHANA MASALA (chick peas)

PILAU RICE (basmati)

NAN BREAD

FRESH SALAD MINT YOGHURT

## **Price £10 Per Person**

Please contact our catering manager Shamim on **07966 135769**  
to place your order or for further assistance

Desert : Kulfi (Indian Ice cream) of various flavors available on request price £1.00 per person

**PLATES, CUTLERIES, NAPKINS, CATERING MACHINE TO KEEP FOOD HOT ETC. PROVIDED.**

**PRICE £10.00 PER PERSON MINIMUM ORDER 10 PEOPLE OR £100**